



PRODUCT: C4537AH - Boneless Beef Bottom Sirloin Butt Flap Meat

Production Plants : **Brooks, Alberta CAN Est. # 38**

Barcode: **04225**

GTIN #: **90627577042252**

CARCASS SELECTION

Cattle Type: **Mixed Steers &/Or Heifers**

Cattle Age: **Under 30 Months of Age**

Grade: **Canada AAA**

Country of Origin: **Product of Canada**

PRODUCT INFORMATION

Fresh Frozen: **Fresh**

Sales Network: **Both Domestic & Export**

Label Grade: **Canada AAA**

Label Stock: **White**

PC Per Package: **4**

Packages Per Box: **4**

Avg Wgt/Piece(lbs): **4.88**

Avg Wgt/Box (lbs): **97.5**

Shelf Life (<34 F): **35 Days**

Whole Pieces/Box: **16**

BOXING INFORMATION

Box Type:	Breaker Box	No.1 Fab Box (Small)	23.63 L	15.88 W	9.13 H
Box Brand:	Canadian Diamond		5 TI	7 HI	1.98 ft³
Box Color:	Kraft				
Box Weight Class:	Catch Weight				
Code Dating- BOX:	Production Date				

PACKAGING INFORMATION

Vacuum Bag: **Standard Shrink** **27 W** **13 L**

Bag Brand: **Standard In Line Print**

Graded Bag: **Ungraded**

LABELING INFORMATION

Regular Box Label / Weight Label should be placed on 'Principal Display Panel' of Shipping Container.

REALIZATION CODE INFORMATION

Boneless Bottom Sirloin Butt Flap Meat

CUT CODE: FLAP

PROCESSING PROCEDURES

Breaking

NA

Procedure

- A. Pull the flap meat from the loin (beginning at the end closest to the head of the tenderloin) keeping the underlying yellow tissue on the flap meat, which will prevent hook tears when removing the flap meat.
- B. Strip the membrane covering the flap meat from top and bottom surfaces.

PRODUCT: C4537AH - Boneless Beef Bottom Sirloin Butt Flap Meat

- C. Trim the thin edge of the flap meat as specified.
- D. Trim the fat to specification.
- E. Remove the connective tissue as specified.
- F. Remove any scores greater than specification.
- G. Remove all blue tissue from the flap meat when producing 30851.

FINISHED PRODUCT

Finished Product Trimming

- A. The flap will be trimmed to have only flake fat remaining on the top surface. The bottom surface will have the continuous layer of fat removed along the thin edge. Any other fat on the bottom surface will be trimmed to less than 0.1 inch thick and will not be a continuous layer.
 - B. Trim the thin edge of the flap meat to the lean (salt and pepper exposure).
 - C. The minimum size will be 6 x 3 inch width x 3/4 inch thick with feathered edges at 1/4 inch. Pieces which are less than this measurement will be sent to 90% trim.
 - D. The connective tissue between the flap meat and the tri-tip will be removed.
 - E. Scores will not exceed 3 inches long x 1/2 inch deep.
 - F. Any ragged edges will be trimmed to within 1/3 inch of the flap meat.
 - G. Loin tail will be removed.
 - H. The full piece of flap meat will not be cut in half across its width.
 - I. No partial pieces can go into export small box products.
 - J. All bone dust will be removed.
 - K. All ink stains will be removed.
 - L. All bone and cartilage will be removed.
-

PRODUCT: C4537AH - Boneless Beef Bottom Sirloin Butt Flap Meat

Defective Flap Meat

